

# DINNERLY



## Satay Pork and Veggie Stir-Fry with Noodles



25 minutes



2 Servings

Strips of tender pork and flash-fried veg smothered in a scrumptious sauce – it's no wonder we're nuts about this speedy satay stir-fry!



### WHAT WE SEND

- 1 red onion
- 1 bunch pak choy
- 1 carrot
- pork stir-fry
- 40g peanut butter <sup>5</sup>
- 150g vermicelli noodles

### WHAT YOU NEED

- 1 garlic clove
- 1½ tbs soy sauce <sup>6</sup>
- 1 tbs vegetable oil
- 2 tsp honey
- 60ml (¼ cup) boiling water

### TOOLS

- medium saucepan
- julienne peeler or box grater
- large deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Peanuts (5), Soy (6). May contain traces of other allergens.

### NUTRITION PER SERVING

Energy 710kcal, Fat 22.8g, Carbs 77.6g, Proteins 46.6g



#### 1. Prep ingredients

Bring a medium saucepan of water to the boil for the noodles. Thickly slice the **onion**. Quarter the **pak choy** lengthwise. Crush or finely chop **1 garlic clove**. Peel the **carrot**, then shred using a julienne peeler or coarsely grate with a box grater. Separate the **pork stir-fry** into a bowl. Add **2 tsp soy sauce** and **2 tsp vegetable oil** and toss to coat.



#### 2. Make satay sauce

Put the **peanut butter**, **1 tbs soy sauce**, **2 tsp honey** and **60ml (¼ cup) boiling water** in a bowl and whisk to combine.



#### 3. Cook noodles

Cook the **noodles** in the pan of boiling water for 9 mins or until tender. Drain, then rinse under hot water to prevent the noodles from sticking.



#### 4. Stir-fry pork

Meanwhile, heat a large deep frypan over medium-high heat. Stir-fry the **pork** for 1-2 mins until browned. Remove from the pan. Heat **2 tsp vegetable oil** in the pan over medium heat. Stir-fry the **onion** for 1 min, then add the **pak choy**, **carrot** and **garlic** and stir-fry for a further 1 min or until tender but still with crunch.



#### 5. Serve up

Add the **satay sauce** and **pork** to the veggies (see Make it yours) and stir-fry for 1-2 mins until the pork is cooked through. Remove the pan from the heat. Taste, then season with **salt and pepper**. Divide the **noodles** among bowls, top with the **satay pork and veggies** and enjoy!



#### 6. Make it yours

If you like a bit of heat, add a pinch of chilli flakes when adding the satay sauce and pork to the veggies. If you like things a little sweeter, add a little extra honey.